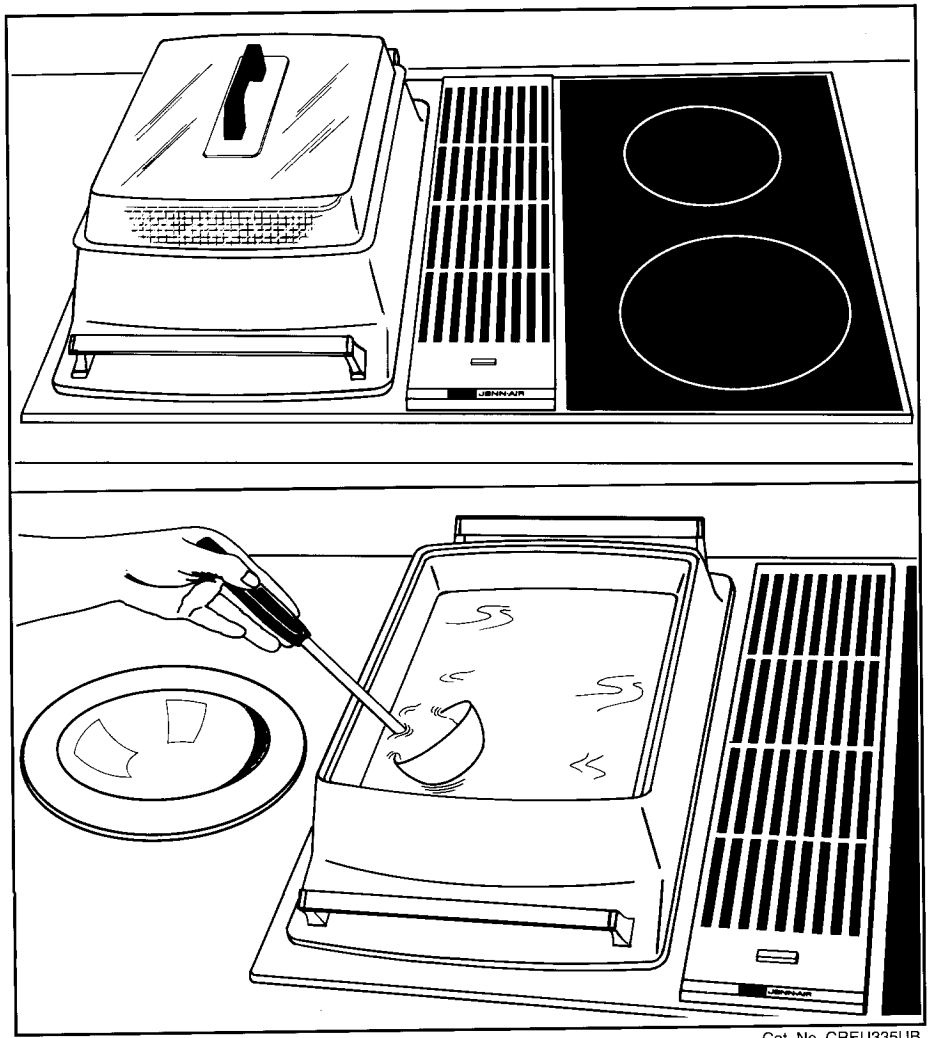
JENN-AIR

Use and Care Manual

Cooker-Steamer

Model A335



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SAFETY PRECAUTIONS

Read before operating your Cooker-Steamer

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

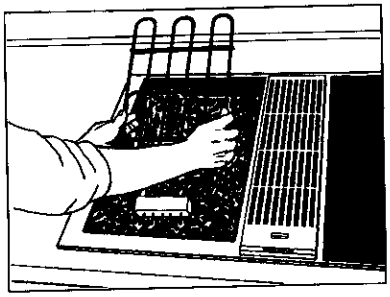
1. Never use your appliance for warming or heating the room.
2. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
3. Do not attempt to service, repair or replace any part of the appliance. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
4. Flammable materials should not be stored near surface units.
5. Do not use water on grease fires. Smother fire or flame or use dry chemical (such as baking soda) or foam-type extinguisher.
6. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
7. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
8. Remember, the outside of your Cooker-Steamer will be HOT. Don't wipe it or otherwise touch it with your unprotected hand while it is hot.
9. Be extremely cautious if you must move the Cooker-Steamer while it contains hot liquid.
10. **WARNING:** To avoid risk of fire and injury, do not use for deep fat frying.
11. Never immerse the unit, while hot, in cold water.
12. Never heat the Cooker-Steamer when empty since this could cause warping.
13. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
14. Do not soak or immerse removable heating elements in water.
15. **CAUTION** - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.

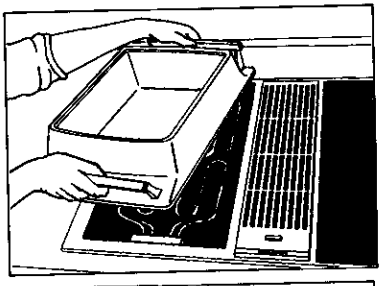
16. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
17. Keep all switches "OFF" when unit is not in use.

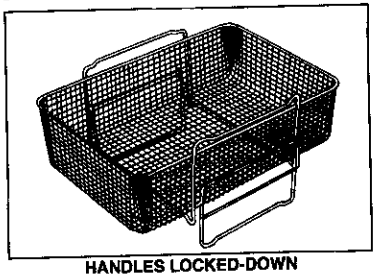
Additional Safety Precautions to Follow When Using Other Parts of Your Cooktop

1. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
2. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
3. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
4. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

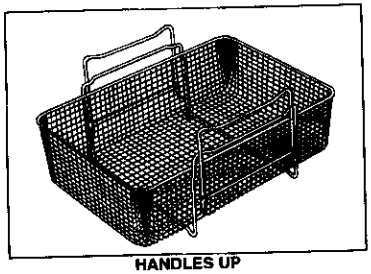
Preparing Cooker-Steamer







HANDLES LOCKED-DOWN



HANDLES UP

1. The Cooker-Steamer is to be used only with Jenn-Air's grill assembly.

2. Before installing grill components, be certain surface controls are in the "OFF" position.

3. Place two clean grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop.

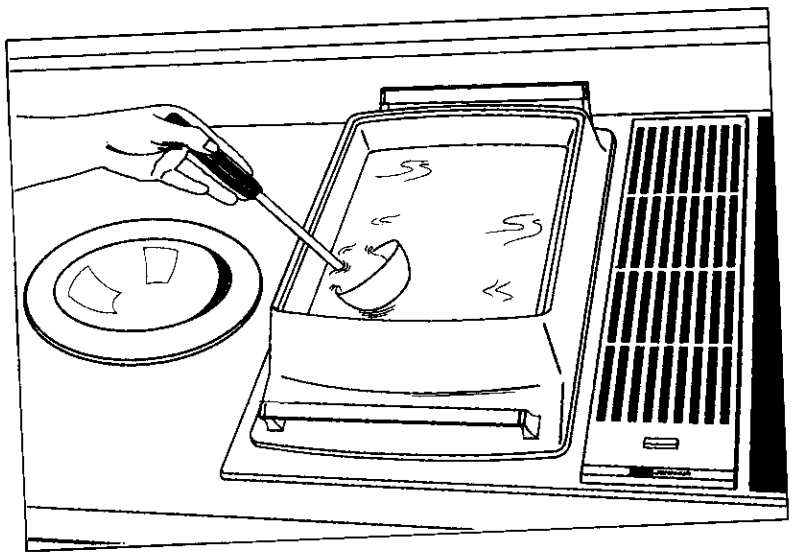
4. Position the grill element with the terminal plug towards the terminal receptacle. Slide until the terminal plug is completely engaged.

5. Set the Cooker-Steamer on top of the grill element.

6. The basket has dual-position handles. Steaming recipes call for the basket to be used in the locked-down position in order to keep foods suspended above the boiling liquid. Poaching recipes call for foods to be submerged in the boiling cooking liquid. Use the basket with dual-position handles up.

Note: If the cooktop contains the energy-saver grill element, turn on both front and rear element controls.

Stewing



You will find your Cooker-Steamer a convenient cooking utensil for making soups, chili, spaghetti sauce and similar foods.

To Stew

1. Place ingredients into the Cooker-Steamer.
2. Turn to control setting recommended in recipe. Control setting for fast heat may be on "10" or "Hi".
3. Before food or water begins to boil, turn the control setting to a lower setting (perhaps setting "5" or "6"; this will vary with your altitude above sea level, the amount of food in the cooker, or voltage variations).

Other Important Tips

1. Do not overfill when stewing. Top of liquid should be no closer to top of cooker than 1½ inches.
2. Use cover when making soups, stews, chili, etc. to retain heat and moisture.

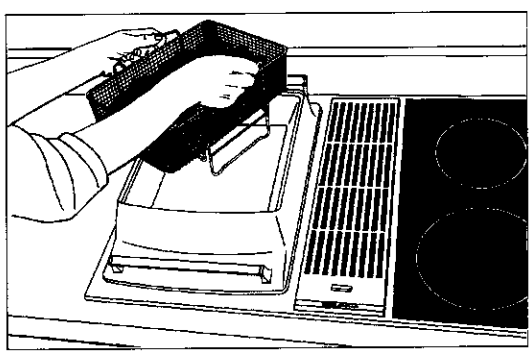
Steaming

Steam foods such as vegetables, seafood, poultry, desserts and breads for moist flavorful results. Steaming is a nutritious way to cook food, since no fat is used and more nutrients are retained. Reheating leftovers by steaming helps them stay moist and fresh-tasting.

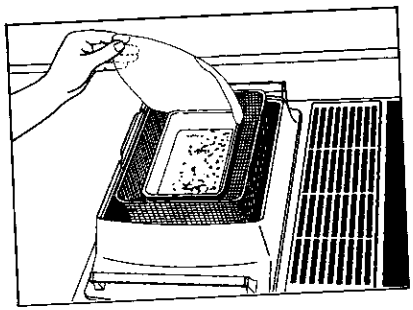
To Steam

1. Add 8 cups of hot tap water to the Cooker-Steamer.
2. Cover Cooker-Steamer. Turn control to "Hi".
3. Place food into the basket with handles locked-down.
4. Once water is boiling, carefully lift lid (open away from you to prevent burst of steam in face). Add basket to Cooker-Steamer and replace cover.
5. Reduce heat setting to "8" to maintain steam. Keep at least an inch of boiling water under basket.
6. Steam for time in recipe or the same amount of time for foods simmered in water.
7. For long term steaming, check the water level occasionally to be sure Cooker-Steamer doesn't dry out. Add boiling water as needed.

Important: Do not let Cooker-Steamer continue to heat without water; this can ruin the finish.



Tips on Steaming



- To flavor food, sprinkle with herbs and spices or surround food with slices of onion or lemon.
- When using the lid, drops of water may form on it. Lay a piece of wax paper or foil loosely over certain foods, such as custards, desserts, or breads, to prevent condensation from falling onto the foods.
- While food is steaming, do not lift the lid often since this slows or stops the cooking process when steam is allowed to escape.
- At the end of the steaming time, turn the control off. Carefully remove the lid away from you. Remember, steam can cause severe burns.
- Carefully remove the steam basket with two large mitts or potholders. Do not allow hot pads to soak up water.

Steamed Vegetable Guide

Vegetable	Steaming Time
1 pound broccoli flowerets, cut into 3-inch lengths	10 to 12 minutes
1 medium cauliflower, whole	25 to 30 minutes
4 to 5 ears corn, husk and silk removed	10 to 15 minutes
1 pound whole carrots, pared	25 to 30 minutes
Potatoes, white or sweet whole, 2½-inch diameter	25 to 30 minutes
Acorn squash, cut in half, seeds removed	35 to 40 minutes
Summer squash or zucchini whole, ends removed	20 to 25 minutes

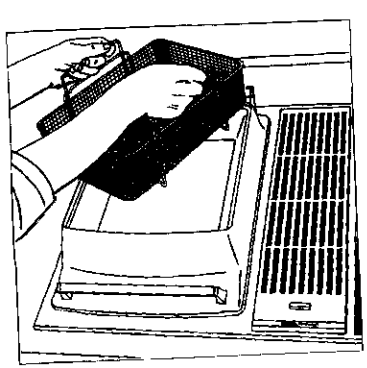
Blanching

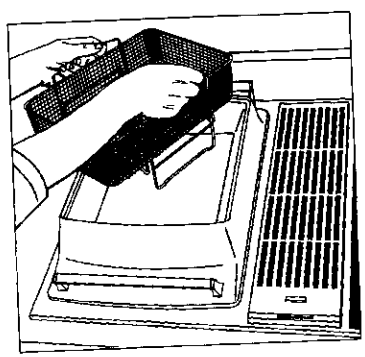
Types of Blanching

The two methods of blanching are boiling and steaming. Either method may be selected. However, leafy vegetables, like spinach must be blanched in boiling water for quick heat penetration. Watery vegetables like squash and cut sweet corn, which lose flavor quickly if not completely precooked, should be steamed. Steam-blanching requires an additional 30 seconds to 1 minute.

To Blanch

1. Add 1 gallon of hot tap water to the Cooker-Steamer for boiling or 8 cups for steaming.
2. Cover Cooker-Steamer. Turn control to "Hi".
3. Steam-blanching requires the dual-position handles to be in the locked-down position. Blanching in boiling water requires the handles to be up.
4. Place 1 pound of vegetables into basket.
5. Once water is boiling, carefully lift lid (open away from you to prevent burst of steam in your face). Add basket to Cooker-Steamer and replace cover.
6. Reduce heat setting to "9" to maintain boiling water or steam.
7. Blanch for recommended time.
8. Remove cover. Remove vegetables and cool quickly to stop the cooking process.
9. Package, label, and place in the freezer.





Tips on Blanching

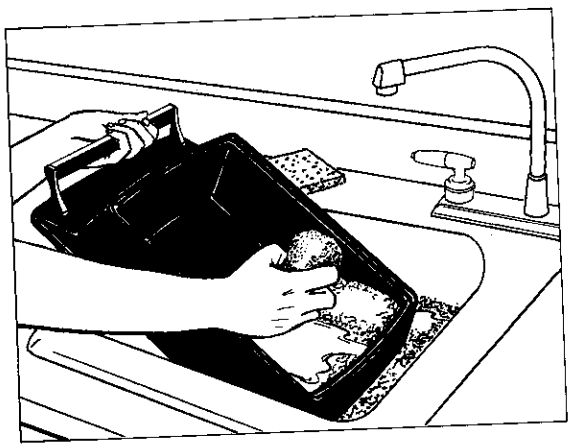
- If water is used for cooling, it should be as cold as possible in order to reduce the immersion time. Otherwise, color, flavor, and nutrients will be lost.
- Blanch for the recommended times in the chart below. Overblanching causes loss of nutrients, flavor and color. On the other hand, underblanching stimulates enzyme activity, which is worse than no blanching.
- The blanching water may be reused for the same product. Be sure to keep the water at the proper level.

Blanching Chart for Vegetables

Vegetable	Minutes to blanch	Minutes steam-blanch
* Artichoke, whole	8 to 10	4
Asparagus, medium-sized	3	3
Beans, green or wax	2½	2
Beans, lima, medium-sized	1½	
Beans, shell	1¾	
Beet greens	2½	
Beets, small	Until tender	
Broccoli, split	3 to 4½	3 to 5
Brussels sprouts	3 to 4½	3 to 5
Cabbage, leaf or shredded	1½	2
Carrots, sliced	3	3½
Cauliflower, florets		3
Celery, diced	3	3½
Corn, cut, small to large	3 to 7	4 to 8
Corn on cob	6 to 10	7 to 11
* Eggplant, 1½-inch slices	4	4½
Kale	2½	
Mustard greens	2½	
Okra, medium, whole	3 to 4	4
Peas, black-eyed	2	2½
Peas, green	1½ to 2½	2 to 3
Peppers	2	3
Spinach	2½	
Turnip greens	2½	
Turnips, diced	2	2½
Vegetables, mixed	Blanch separately; combine after chilling.	

* To preserve natural color, soak for 5 minutes in a solution of 1 teaspoon ascorbic acid and 1 quart water before blanching.

Cleaning Your Cooker-Steamer



1. Cool before washing. Wash in hot water and liquid detergent in sink. Any minor splatter on nonstick aluminum surfaces can be removed with plastic scrubber. (Do not clean the Cooker-Steamer body in dishwasher as dishwasher detergent could damage finish.)

2. Grease stains on nonstick aluminum surfaces can be removed with a soapy S.O.S. or Brillo pad, but rub *very gently*. (Do not scrub hard or use a soapless pad since it may remove the black finish.)

3. Wire basket may be cleaned in sink or dishwasher.

4. The cover cleans quickly and easily and won't stain or discolor under normal use. Mild detergent in sink is all that's necessary to keep it bright and attractive. Harsh cleansers or scouring powders should **NEVER** be used as they can damage the surface.

Kitchen Tested Recipes

Beef stew

4 tablespoons butter or margarine
1/2 cup all-purpose flour
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon oregano (optional)
2 pounds stewing beef, cut in 1 1/2" cubes
2 medium-size onions roughly chopped
8 cups boiling water or stock
6 carrots, scraped and cut in 1" chunks
6 medium-size baking potatoes, washed, unpeeled, cut in quarters
2 cloves garlic, peeled and halved
1 bay leaf
1 cup chopped celery ribs and leaves
1 whole clove
4 or 5 sprigs parsley
Soy sauce
Chopped parsley for garnish

Melt butter in Cooker-Steamer on "8". Mix flour, salt, pepper, and oregano in a paper bag. Add beef chunks and shake to coat. Brown meat on all sides in butter. Dredge onions in flour mixture and add to meat and brown lightly. Add water or stock and stir to scrape all brown bits from bottom. Reduce temperature to "4" and simmer 30 minutes. Add carrots and potatoes. Tie garlic, bay leaf, celery, whole clove, and parsley sprigs in cheesecloth and add to pot. Simmer, covered, for 1 hour more. Remove spice bag and discard. Taste for seasonings: add soy sauce to taste. Serve in soup bowls sprinkled with chopped parsley.

6 to 8 servings.

Poached whole fish

Poaching Liquid:
8 cups water
2 cups dry white wine
1 1/2 teaspoons dried parsley flakes (or 1 tablespoon snipped fresh parsley)
1 1/2 teaspoons grated lime peel
8 whole peppercorns
2 bay leaves
1 carrot, cut into 2" pieces
1 stalk celery, cut into 2" pieces
1 small onion, sliced
1 whole pan-dressed trout, bass, whitefish or flounder (up to 12" long) or salmon piece

For poaching liquid: In Cooker-Steamer, combine all ingredients. Heat to boiling. Simmer on setting "4" covered, 15 minutes. Place fish in basket. Lower basket into simmering liquid. Add more boiling water to cover fish if necessary. Simmer on setting "4" or "5", covered, until fish flakes easily. To determine cooking time, measure thickness of fish. Cook fish 9 to 11 minutes per inch of thickness.

3 to 4 servings per pound.

STEAMED CHICKEN & VEGETABLES

2 quarts water
4 bone-in chicken breast halves (about 1 1/2 pounds) skin removed
1/2 pound baby carrots, pared and trimmed
1/2 teaspoon dried marjoram leaves
1/4 teaspoon dried rosemary leaves, crushed
1 medium zucchini, cut into julienne strips
1 medium summer squash, cut into julienne strips

In Cooker-Steamer heat water to boiling. Place chicken and carrots in basket with handles locked-down. Sprinkle chicken with marjoram and rosemary. Place basket in cooker. Cover. Steam on setting "8", 10 minutes. Add zucchini and yellow squash. Steam, covered, 5 to 10 minutes, or until chicken near bone is no longer pink, juices run clear and vegetables are tender-crisp.

4 servings.

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